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RESEARCH ON MEAT CONTAMINATED  
BY NONENCAPSULATED TRICHINELLA LARVAE

Prof Dr P. M. Lemishko

Infection of pigs with trichinella still occurs in our country, and develops into considerable proportion in certain localities. Trichinellosis is a disease which attacks many animals and man, and its prophylaxis is therefore of great importance. According to the existing veterinary legislation, hog meat cannot be distributed for human consumption without a preliminary investigation for trichinellosis.

Unfortunately, there are still frequent cases of pigs being slaughtered secretly and pork and lard being used for food without veterinary examination. A constant and determined war must be waged against this breach of veterinary legislation.

Examination of meat for trichinellosis is carried out at slaughter points, meat-control stations, abattoirs, and meat-processing combines. Actually, trichinoscopists examine meat usually for encapsulated trichinellae, i.e., trichinellae wound in a spiral and enclosed in a capsule, in other words, the trichinellae which are easy to detect.

Trichinellosis is caused only by encapsulated trichinellae according to textbooks and handbooks. Nothing is said anywhere about the necessity of discovering nonencapsulated trichinellae in pork, and about the veterinary and sanitary measures to be taken in such cases.

This is explained by the existing opinion on the noninfectiousness of nonencapsulated trichinella larvae. In reality, however, it has been fully proved by numerous experiments on animals that nonencapsulated trichinellae do cause trichinellosis starting 16½ days after feeding the animals with trichinella-infested meat, despite the fact that they have not attained full size, have not convoluted spirally in most cases, and have no capsules.

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The detection of 16½-day old, nonencapsulated trichinella larvae in muscular tissue under the usual trichinoscope magnification is fairly difficult as the trichinellae are most often found parallel with the muscular fibers, and have only very slight curvatures. In this position the trichinellae are easily obscured by the muscular tissue and for this reason their detection entails a corresponding theoretical and practical training of trichinoscopists.

Trichinella larvae, in the opinion of many authorities, make their appearance in animal muscles on the ninth or tenth day after the tainted meat has been fed, but according to our observations these larvae do not cause infection until the 16th day. Hence, meat contaminated with trichinellae for less than 16 days can be used for human consumption, subject to reservations.

On the other hand, meat contaminated for 16½, 17, 18, 19, 20 days or more with nonencapsulated trichinellae causes infection, and requires the same veterinary and sanitary measures as meat contaminated with encapsulated trichinellae.

We make the following suggestions in this connection:

1. A thorough discussion of the problem of nonencapsulated trichinella larvae in literature and textbooks.
2. The adoption of measures for improving the qualifications of trichinoscopists in the detection of unencapsulated trichinella larvae in meat.
3. All directives on trichinellosis to indicate the importance of detecting nonencapsulated trichinella larvae when making trichinoscopic examination, and the veterinary and sanitary measures which must be taken when they are discovered.

These measures will assist in a more proper and effective organization of veterinary and sanitary control regarding the manifestation of trichinella-infested meat.

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